DietCloud – Recipe

Recipe Name: Thai Style Khao Tom Recipe (Black Rice Clear Soup Recipe)

Diet Type:

Course: World Breakfast

Cuisine: Thai

Quantity:



Ingredients

Ingredient	Quantity
• 4 tablespoons Black Rice	2
• 1 Stalk Lemon Grass - slit diagonally	
• 1 tablespoon Soy sauce	
• 1 Onion - sliced	
• 2 cloves Garlic - chopped	
• 1 inch Ginger - chopped	
• 1 teaspoon Lemon juice	
• 1 Fresh Red chillies - slit diagonally	
• 100 grams Tofu - cubed	
• Salt and Pepper - to taste	
• 2 Whole Eggs	
• 1 Onion - sliced and caramelised	
• 2 sprigs Coriander (Dhania) Leaves - chopped	
• 2 sprigs Spring Onion Greens - chopped	

Preparation

• To begin making the Thai Style Khao Tom Recipe, we will first make the broth, Heat 4 cups of water with black rice, lemon grass, onions, ginger and garlic.
• Boil it in low heat for 25 minutes.
• This will be your main broth for your soup.
• In the mean while keep the egg to boil with shell, you can check our recipe on how to boil an egg.

• Check if the black rice is cooked in the broth, the rice will little crunchy so do not overcook it.
• The black rice will take about 30 minutes to cook.
• Add the soy sauce, spring onions, coriander leaves and check for salt.
• To garnish, add the broth to a serving bowl, place the peeled boiled egg, add caramelized onions,

fresh tofu and garnish it with some more coriander leaves and serve.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)